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Case No. F7483(V)

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of Claims:

1-12 (cancelled)

13. (currently amended) Process for making quick cooking rice or quick cooking rice kernels with the properties of the rice or the rice kernels from claim 1a preparation time for eating purposes of less than 10 min and displaying after cooking good overall eating properties, and having the appearance of natural, untreated rice and including one or more of the following properties,

- (i) a springiness for the cooked quick cooking rice comparable with that of cooked untreated rice
- (ii) a pore distribution for the uncooked quick cooking rice so that more than 18% of the surface of a cross-section is taken in by pores with a size of 1-100 microns
- (iii) a white to light yellow colour after cooking
- (iv) being free of grittiness after cooking
- (v) a firmness after cooking comparable with that of cooked untreated rice, wherein milled or polished rice kernels are subjected to a heat treatment in a hot inert gas stream while being in an annular, fluidised bed with a limited height said process being carried out as a batch process.

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14. (previously presented) Process according to claim 13, wherein rice kernels are subjected to a heat treatment in a hot gas stream in a treatment chamber and wherein the rice kernels are subjected to the heat treatment while being in an annular, fluidised, swirling, toroidal bed with a limited height and wherein the rice kernels have horizontal and vertical velocity components.
15. (currently amended) Process according to claim 13, wherein the rice kernels are heated to 200-350°C, preferably 240-310°C.
16. (currently amended) Process according to claim 13, wherein the rice kernels are treated for 10-60 sec., preferably 15-50 sec., most preferably 20-45 sec, most preferably 20-45 sec in the treatment chamber.
17. (previously presented) Process according to claim 13, wherein air is applied as gas.
18. (previously presented) Process according to claim 13, wherein the gas is used with a velocity of less than 50 m/sec, preferably less than 25 m/sec.
19. (previously presented) Process according to claim 13, wherein the gas is recirculated in the process during and after separation of the rice kernel particles.
20. (previously presented) Process according to claim 13, wherein the gas is recirculated using an air impeller with a rotation speed of 60 Herz or less, preferably 50 herz or less.
21. (previously presented) Process according to claim 13, wherein the water content of the starting rice kernels is 5-40 wt%, preferably 10-20 wt%.

22-24 (cancelled)